

# SCIONS *of* SINAI

*Pure wine. Crafted by Bernhard Bredell*

## SWANESANG 2017



### DETAILS:

PRODUCER: SCIONS OF SINAI WINES  
COUNTRY: SOUTH AFRICA  
REGION: HELDERBERG (W.O. STELLENBOSCH)  
TRADENAME: SWANESANG  
VINTAGE: 2017  
CULTIVARS: SYRAH (100%)  
ALCOHOL: 12,5% vol  
STYLE: A delicate Syrah from clone SH99. Oldworld med bodied. Focus on the purity Syrah can offer with soft grainy lighter tannins and spice. Savoury minerality on a long follow. Fit for Mediterranean dishes.  
Drink now + will keep well with careful cellaring.  
BOTT. MADE: 570 (750 ml)

### BACKGROUND:

Syrah (100%). The aim is to curate the uniqueness of these specific vines and soil type fit to this cultivar and clone. Aiming at a purer expression of the cultivar itself by means of natural vinification methods (no additives or alterations to the juice or wine, except trace amounts of sulphites. No filtration and no fining). Just Syrah from a unique vineyard and terroir in the Helderberg region. This vineyard has been pulled out after the 2017 vintage by the new owners of the farm and is hereby called "Swanesang" to honour its last performance. 2018 holds an exciting new vineyard also from the Helderberg.

### VINEYARDS AND SOILS:

Made from a single vineyard site and soiltype in the lower parts of the Helderberg, WO Stellenbosch. These special bushvines were quite mature for SA Syrah and dryfarmed on a sandy granite derived topsoil with a white clay subsoil. "Treinspoor" planted (double bushvine rows called the *Traintrack* manoeuvre). Close to the ocean of False Bay. Grapes were hand harvested into lugboxes early in the morning.

### WINEMAKING:

Keeping it gentle in the cellar. A blend between two separate fermentations. One half was done with 70% stems intact with the grapes, foot trotted, and the other half only 30% wholeclusters. Natural spontaneous fermentation that lasted over 2 weeks, basket pressed directly to barrel and aged on its lees for 10 months in their old (4<sup>th</sup> fill) french oak barrels. Hand bottled by gravity, no fining or filtration.

